

# IPA simcoe

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **100**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 35 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe | 20 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 1 min    | 13.2 %     |
| Whirlpool           | Simcoe | 15 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe | 25 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |